



FONDANT

PASTRY

OTHER SUGARS

Fondant sugar made of sucrose and glucose syrup, marked by snow white colour and very plastic texture. The ideal to cover choux, éclair and other sweets, to provide them with a shiny topping that keeps its brightness even at freezing temperatures. FONDANT perfectly lends itself to the addition of water-soluble colourings.

Product details

COD 000496

Allergeni/cross contaminazioni

Cross-contaminations

SO₂ Sulphur